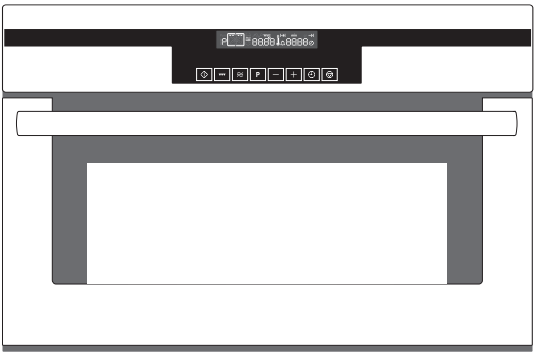
MICROMAT KM9800E

Built-In Electric Oven

Installation and operating instructions



Dear Customer,

Please read these user instructions carefully and keep them to refer to later.
Please pass the user instructions on to any future owner of the appliance.

The following symbols are used in the text:

Safety instructions
Warning! Notes that concern your personal safety.
Important! Notes that show how to avoid damage to the appliance.

Useful tips and hints

Environmental information

Contents

Operating Instructions 5

Safety instructions 5

Disposal 9

Description of the Appliance 10
General Overview 10
Control Panel 10
Oven Features 11
Oven Accessories 11

Before using for the first time 12
Setting and changing the current time 12
Initial cleaning 13
Getting to know the appliance 13

Operating the Oven 14
The Electronic Oven Control 14
Oven Functions 16
- Microwave 17
- Combi Function 19
- Microwave Quick Start 20
- Information on the power setting 21

Additional functions 22
- Microwave Programmes 22
- Memory function 24

Clock Functions 25
Other Functions 32
- Switching off the display 32
- Child safety device 32
- Button Beep 33
- The oven's safety cut-out function 33

Usage, Tables and Tips 34
Microwave 34
- Information about operation 34
- Suitable cookware and material 35
- Microwave Cooking Table 37
- Combi-Function Table 40
- Tips for the microwave 42
- Test dishes in accordance with IEC 60705 42

Single Economy Grill 43
- Grilling table 43

Programmes 44

Cleaning and care 46
Outside of the appliance. 46
Oven interior 46
Accessories 46
Side rails 47
Oven lighting 48

What to do if 49

Installation Instructions 51
Safety information for the installer. 51

Service and Spare Parts 55

⚠ Safety instructions

CE This appliance conforms with the following EU Directives:
– 73/23/EEC dated 19.02.1973 Low Voltage Directive
– 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
– 93/68/EEC dated 22.07.1993 CE Marking Directive

Electrical safety

- This appliance must be connected by a **qualified electrician** only.
- In the event of a fault or damage to the appliance: take the fuses out or switch off.
- Should the door seal and the door seal surfaces be damaged, the appliance must not be operated until they are repaired.
- **Repairs** to the appliance must **only be carried out by qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact your local Service Force Centre.

Children's safety

- Small children must be kept away from the appliance. Make sure that children do not touch the appliance when playing.
- Always heat baby food in jars or bottles with the lid or top off. After heating, stir well or shake so that the heat is evenly distributed. Before you give the baby food to the child, **please be sure to test the temperature.**
- When operating the grill (alone or in combination with the microwave) the viewing window becomes hot. Therefore keep small children away from the door of the appliance.

Safety whilst Using

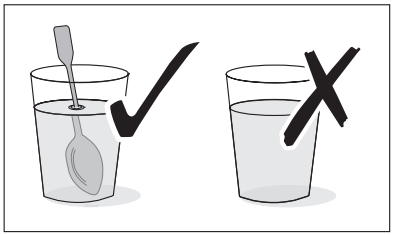
- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

Information about acrylamides
According to the latest scientific research, intensive browning of food, especially in products containing starch, may present a health risk due to acrylamide. Therefore we recommend cooking at low temperatures and not browning foods too much.

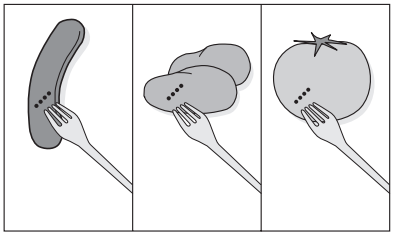
Microwave

- Only switch the appliance on when there is food inside it. Without food inside it, the appliance could be overloaded.
- Only use **microwave-safe** cookware (see chapter Usage, Tables and Tips / Suitable Cookware and Material).
- To protect the interior or the door of the appliance from corrosion through escaping steam (condensed water), please dry the appliance with a cloth after each use.
- Do not leave the appliance unattended, if food is being heated or cooked in disposable containers made of plastic, paper or other flammable materials.
- If smoke appears, keep the appliance closed. Switch off the appliance and disconnect from the power supply. Do not use the appliance under any circumstances if it is no longer working correctly.

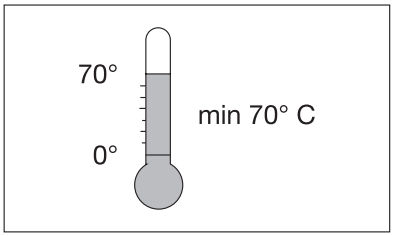
- When heating liquids always put a coffee spoon or a glass rod in the container to avoid delay in boiling. With delay in boiling the boiling temperature is reached without the typical steam bubbles rising. If the container is shaken even slightly the liquid can suddenly boil over or spray violently. **Risk of burns!**



- Prick food with ãskinÒ or ãpeelÒ, such as potatoes, tomatoes, sausages, with a fork several times before cooking so that the food does not burst.



Ensure that a minimum temperature of **70 °C** is reached when cooking/heating food. For this please refer to the power and time data in the tables. Never use mercury or liquid thermometers to measure the temperature of the food.



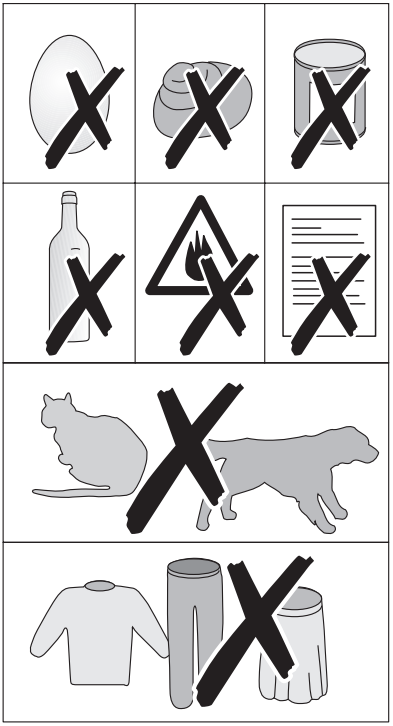
- Foods heated with microwaves give off heat to the cookware. **Use oven gloves or something similar.**
- Do not overcook the dishes by using powers and times that are too high. The food can dry out, burn or set itself alight in certain places.
- The interior of the oven, the grill heating element and the accessories become hot when the appliance is operating. Please be careful when handling them and use oven gloves or similar.
  Risk of burns!
- Metal objects must be at least 2 cm from the walls of the interior and the oven interior door. Otherwise spark discharge can occur and the appliance can be damaged.
- If not advised otherwise, do not use aluminium foil.
- Do not get anything caught between the door and the door frame.
- Always keep the door seal, the door seal surfaces and the interior clean. Lack of cleanliness in the appliance can lead to dangerous situations.
- Do not store any flammable objects inside the oven. These could ignite when the oven is switched on.

Note on enamel coating

Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Do not use the appliance...

- for cooking **eggs** in their shells (with fried eggs, pierce the yolks first) and snails, as otherwise these burst,
- for heating large amounts of cooking oil (fondue, deep frying) and drinks with high alcohol content. **Spontaneous combustion! Risk of explosion!**
- for heating tightly closed containers, e. g. tins, bottles, screw top jars,
- for drying animals, textiles and paper,
- for cookware made of porcelain, ceramic or earthenware that has small holes, e. g. on handles or unglazed bottoms. Moisture penetrating small holes can cause the cookware to crack when it is heated.



Disposal

Packaging material
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

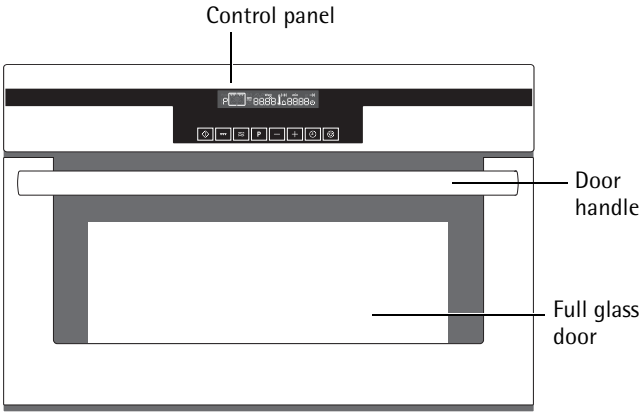
Old appliance

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

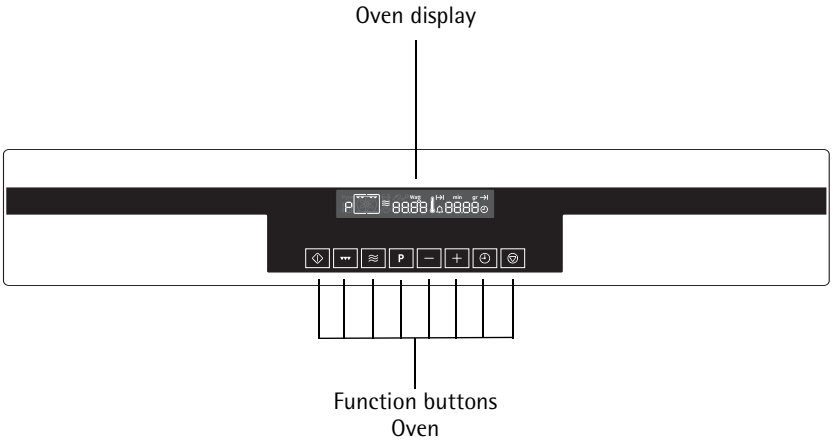
Warning: Before disposing of old appliances please make them inoperable so that they cannot be a source of danger.
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Description of the Appliance

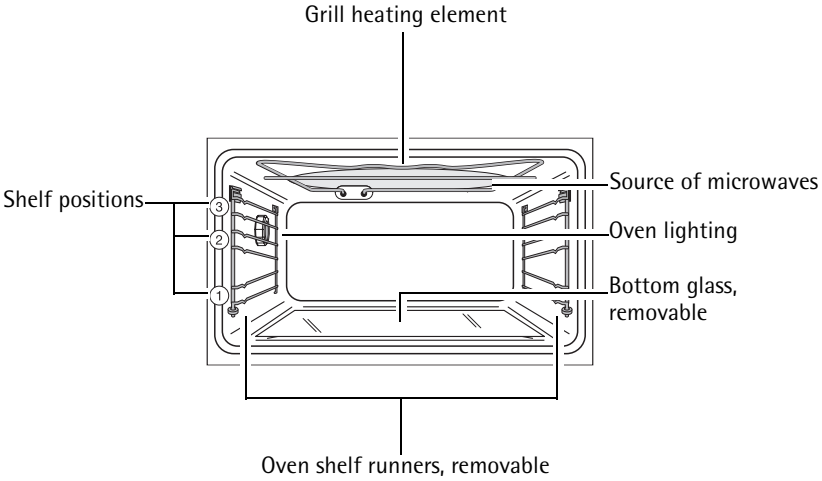
General Overview



Control Panel

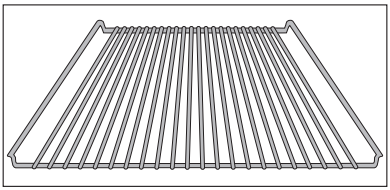


Oven Features

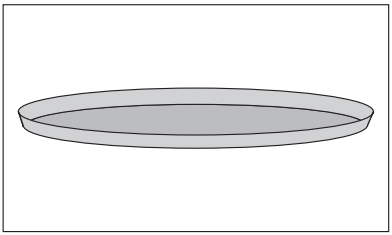


Oven Accessories

Combination shelf
For dishes, cake tins, items for roasting and grilling



Crunch tray
(not scratchproof and knifeproof)

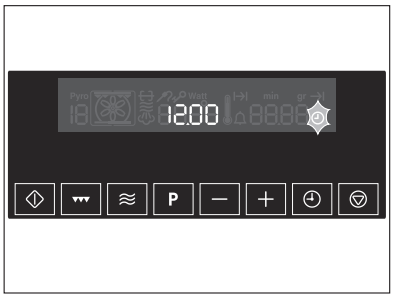


Before using for the first time

Setting and changing the current time

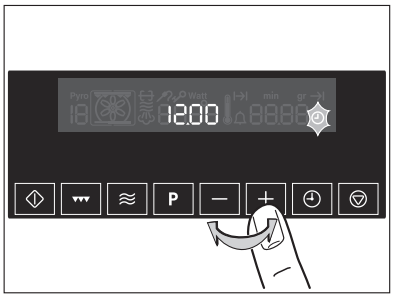
The oven only operates when the time has been set.

When the appliance is connected to the electrical supply or when there has been a power cut, the symbol for Time flashes automatically.



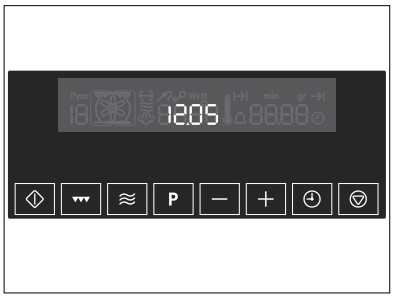
1. To change a time that has already been set, press the Clock Functions button repeatedly until the symbol for Time flashes.

2. Using the + or − button, set the current time.



After about 5 seconds, the flashing stops and the clock displays the time of day set.

The appliance is now ready to use.



The time can only be modified, if the child safety device is deactivated, none of the clock functions Countdown, Cook time or End time and no oven function is set.

Initial cleaning

Clean the oven before using it for the first time.

Important: Do not use caustic or abrasive cleaning agents! These can damage the oven surfaces.

For the metal surfaces, use commercially available cleaning agents.

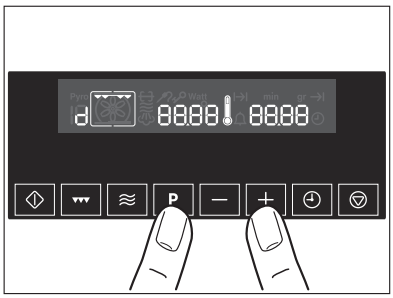
1. Open the oven door.
   The oven light is lit.
2. Remove all oven accessories, and clean them with warm water and a scouring agent.
3. Wash the oven in the same way, and wipe dry.
4. Wipe the front of the appliance with a damp cloth.

Getting to know the appliance

The appliance can be operated in test mode for testing or performing all operating steps. The oven is not heating up.

Switching on the test mode

1. Switch off the appliance using the Stop ⏻ **button**.
2. Press and hold Baking and Roasting Programmes P and + buttons at the same time until an acoustic signal sound and **"d"** lights up in the display.

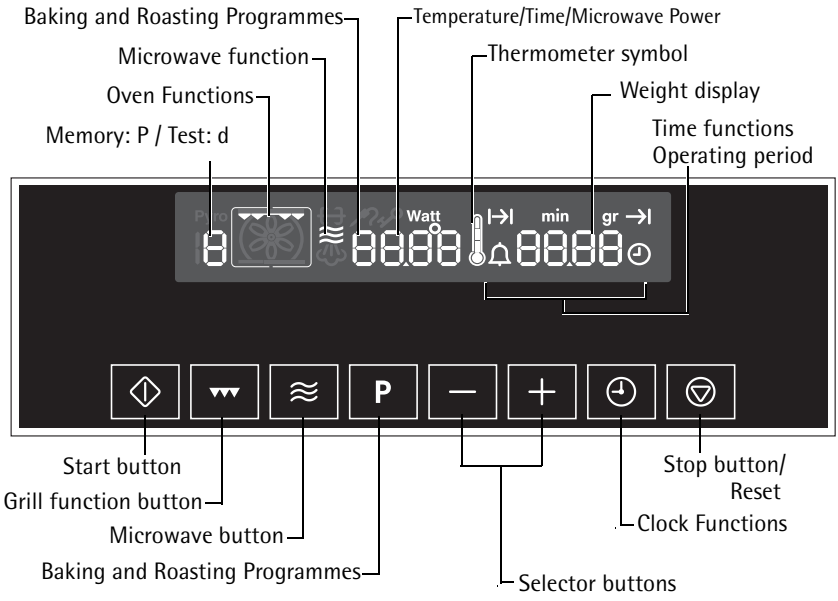


Switching off the test mode

1. Switch off the appliance using the Stop ⏻ **button.**
2. Press and hold Baking and Roasting Programmes P and + buttons at the same time until an acoustic signal sounds and **"d"** goes out in the display.

Operating the Oven

The Electronic Oven Control

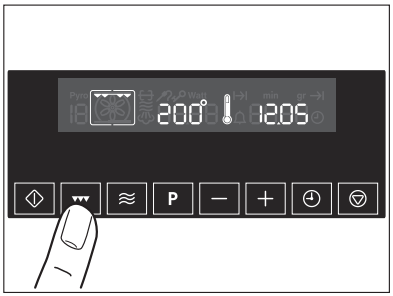


General instructions

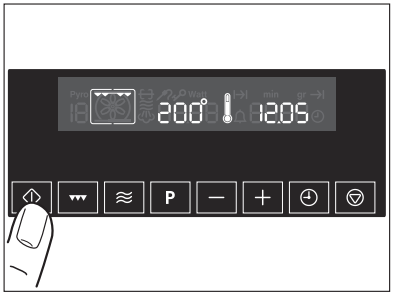
- Always confirm the selected function with the Start button. If the selected function is not started within 30 seconds, the appliance switches off.
- When the selected function is started, the oven begins to heat up or the time set begins to count down.
- If the oven door is opened during operation, the function stops. After closing the door continue with the Start button. If the Start button is not pressed within 30 seconds, the appliance switches off.
- The oven light is switched on as long as a function is started or the oven door is opened.
- Stop operation with the Stop button, continue with the Start button. Switch off the appliance by pressing the Stop button repeatedly.

Switching the oven on

1. Press Grill button. The oven function Single Economy Grill appears.
   A suggested temperature appears on the temperature display.

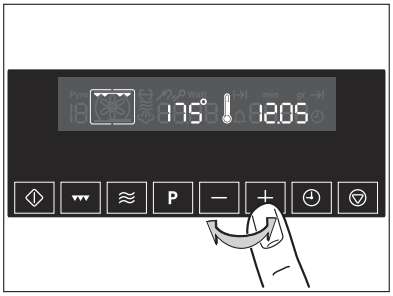


2. Press Start button to start the oven function Single Economy Grill.



Changing the oven temperature

Press the + or − button to raise or lower the temperature.
The setting changes in steps of 5 °C.

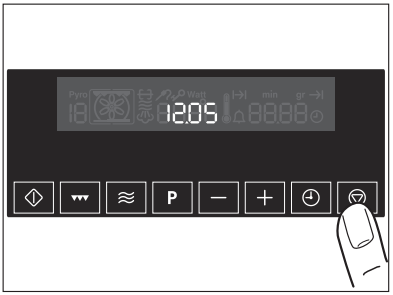


Thermometer symbol

- The slowly rising thermometer symbol indicates how far the oven has already heated up.
- When the selected temperature is reached, an audible signal sounds.

Switching the oven off

To switch off the oven, press the Stop button repeatedly until the time and the residual heat, if any, is displayed.



Cooling fan
The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

Oven Functions

The oven has the following functions:

Single Economy Grill
For **grilling** flat foods placed on the **middle of the shelf** such as steaks, escalopes or fish, or for **toasting**.

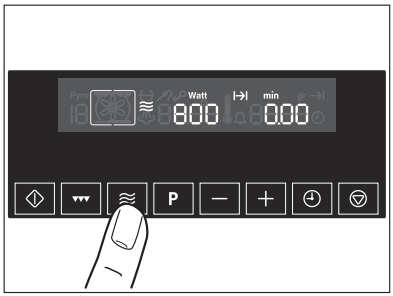
Microwave
In microwave mode, the heat is created directly in the food. For heating ready meals and drinks, for defrosting meat or fruit and for cooking vegetables and fish.

Combi function
For the style of heating for the oven function(s), the function **Microwave** can be switched on. The dishes are cooked in the shortest time and browned at the same time.

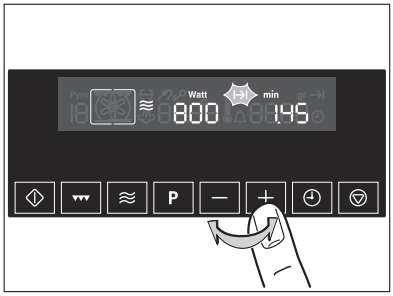
Microwave Quick Start
Quick Start of the maximum microwave power when the appliance is switched off using the Start button.
Length of time from 30 seconds to 7 minutes. Each press of the button adds 30 seconds to the operating time displayed.

Microwave

1. If required, switch off the appliance using the Stop ⊛ button.
2. By repeatedly pressing the Microwave ≋ button, set the desired power.
   - The setting options are in steps of 100 between 1000 Watts and 100 Watts.
   - Repeatedly pressing the Microwave ≋ button makes the power display begin again at 1000 Watts.

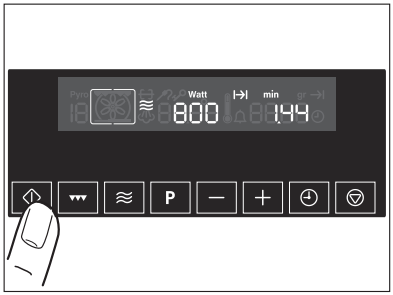


3. Using the + or − button set the desired period. The symbol for Cook time ⊢⊣ flashes.



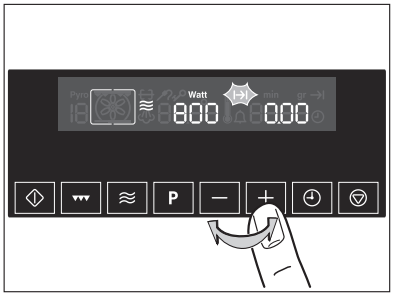
   - The cooking times can be set as followed:
     – From 0 to 2 mins. in 5 second steps,
     – from 2 to 5 mins. in 10 second steps,
     – from 5 to 10 mins. in 20 second steps,
     – from 10 to 20 mins. in 30 second steps,
     – from 20 mins. in 1 minute steps.
   - The maximum length of operation that can be set is:
     – For 700 Watts to 1000 Watts 0 to 7 mins. 40 secs.,
     – for 100 Watts to 600 Watts 0 to 59 mins.

4. Pressing the Start ◇ button makes the time set begin to count down. The symbol for Cook time ⊢ lights up.



- While the time counts down, the power can be altered using the Microwave ≋ button.

- While the time counts down, the period can be increased using the + button or reduced using the − button.

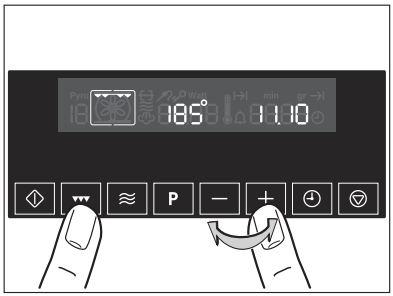


5. When the time has elapsed, an audible signal sounds for 2 minutes. The microwave switches itself off. The symbol for Cook time ⊢ flashes and the time display appears.

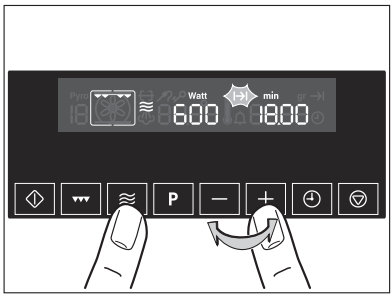
6. By pressing any button the process can be curtailed.

Combi Function

1. If required, switch off the appliance using the Stop button.
2. Press GRILL button. The oven function Single Economy Grill appears.
3. Using the + or − button, set the desired temperature.



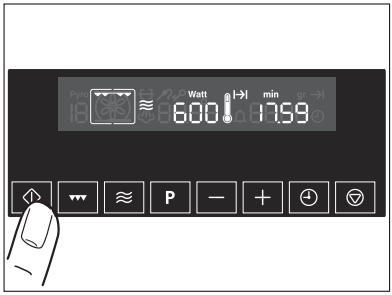
4. By repeatedly pressing the Microwave button, set the desired microwave power (max. 600 Watts).
5. Using the + or − button, set the desired cook time. The symbol for Cook time flashes.



- The cooking times can be set as follows:
  - – From 0 to 2 mins. in 5 second steps,
  - – from 2 to 5 mins. in 10 second steps,
  - – from 5 to 10 mins. in 20 second steps,
  - – from 10 to 20 mins. in 30 second steps,
  - – from 20 mins. in 1 minute steps.

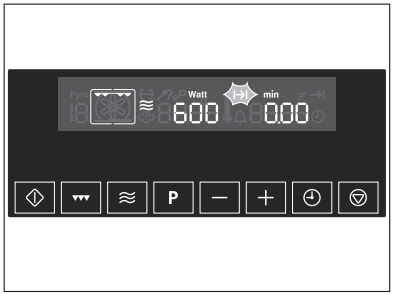
The maximum operating period that can be set is 59 minutes.

6. By pressing the Start button, the time set begins to count down. Oven and microwave are on. The symbol for Cook time lights up.
   - While the time counts down, the power can be changed using the Microwave button.
   - While the time counts down, the cook time can be increased using the + button or decreased using the − button.



7. When the time has elapsed, an audible signal sounds for 2 minutes. The appliance switches itself off. The symbol for Cook time ⊢| flashes and the time display appears.

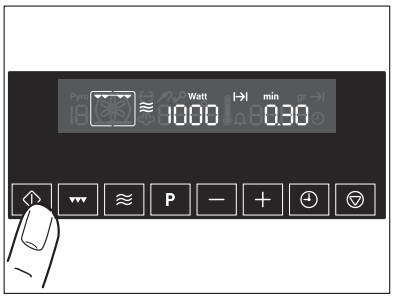
To turn off the audible signal:
Press any button.



Microwave Quick Start

1. If necessary, switch off the appliance using the Stop ⊜ button.

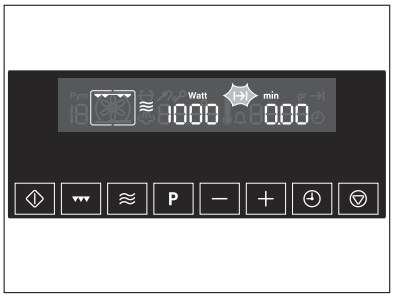
2. Press the Start ◊ button repeatedly until the desired period of operation appears. The appliance switches itself on at maximum microwave power.



- Each press of the button adds 30 seconds to the period displayed. Maximum of 7 mins. at maximum microwave power.
- While the time counts down, using the buttons ◷ and + the period can be increased or − reduced.
- By repeatedly pressing the Microwave ≋ button, the microwave power can be changed.
- By pressing the Stop ⊜ button once, operation can be interrupted. Continue operation using the Start ◊ button.
  Pressing the Stop ⊜ button twice switches the appliance off.

When the time has elapsed, an audible signal sounds for 2 minutes. The appliance switches itself off. The symbol for Cook time ⊢| flashes and the clock display appears.

To turn off the audible signal:
Press any button.



Information on the power setting

The overview shows at which power setting certain processes can be performed. The powers given are guidelines.

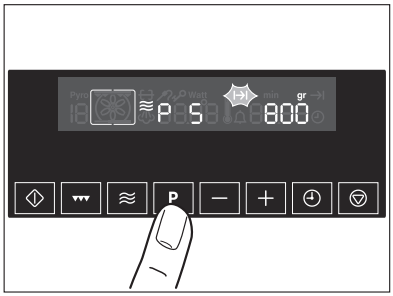
Microwave power	Suitable for
1000 Watts **900 Watts** **800 Watts** **700 Watts**	- Heating liquids - Searing at the beginning of a cooking process - Cooking vegetables - Cooking foodstuffs - Melting gelatine and butter
600 Watts **500 Watts**	- Defrosting frozen meals - Heating one-plate meals - Simmering stews - Cooking egg dishes
400 Watts **300 Watts** **200 Watts**	- Continuing to cook meals - Cooking delicate foodstuffs - Heating baby food - Simmering rice - Warming delicate dishes - Melting cheese
100 Watts	- Defrosting meat, fish, bread - Defrosting cheese, cream, butter - Defrosting fruit and cakes (gateaux) - Raising yeast dough - Warming up cold dishes and drinks

Additional functions

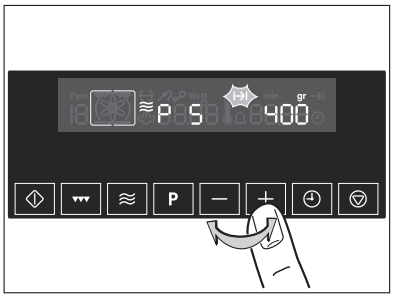
Microwave Programmes

For this function, use the pre-set programmes (see the chapter "Usage, Tables and Tips".

1. If necessary, switch off the appliance using the Stop ⊙ **button.**
2. By repeatedly pressing the Baking and Roasting Programmes P button, select the desired programme (P 1 to P10).
   - In the display the preset weight **"gr"** is displayed. The symbol for Cook time ⊢| flashes.
     Weight = Cook Time

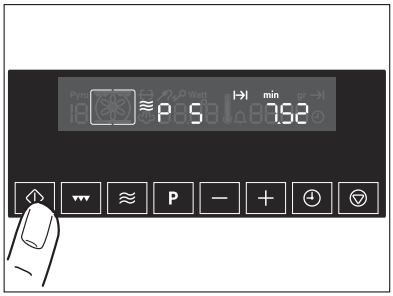


3. By pressing the + or − button the weight display can be matched to the weight of the food, from a minimum of 100 g, to a maximum of 1500 g (P 5 to P10 maximum 1000 g).
   - By inputting the weight, the microwave operating period is automatically controlled.
   - First of all always input the lower weight, e. g. bread weighs 460 g: Set the weight to 400 g.

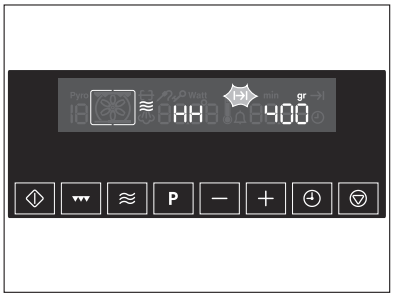


4. By pressing the Start ⏀ button, the time set begins to count down. The symbol for Cook time ⏎ and **"min"** light up.

- When the time has elapsed, an audible signal sounds for 2 minutes. The microwave switches itself off. The symbol for Cook time ⏎ flashes.



With some programmes a Keep Warm function is started after the time has elapsed. A signal sounds and **"HH"** lights up in the display. After the end of the Keep Warm function, an audible signal sounds for 2 minutes. The microwave switches itself off. The symbol for Cook time ⏎ flashes and the display for the time appears.

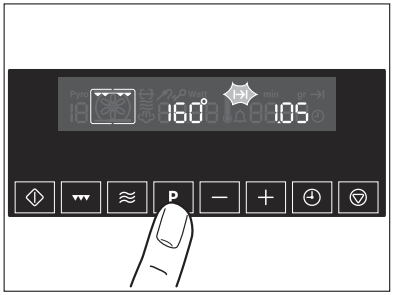


To turn off the audible signal:
Press any button.

Memory function

The Memory function can be used to save **one** setting which is used very frequently.

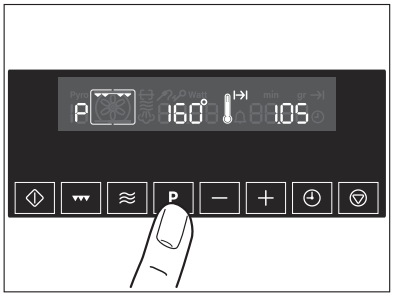
1. Set oven function, temperature and if necessary the clock functions Cook time ⊢| and/or End time |→.
   or
   set microwave power and Cook time ⊢|.
2. Press and hold the Baking and Roasting Programmes P button for approx. 2 seconds, until an acoustic signal sounds. The setting is saved.
3. Continue by pressing the Start ◇ button or switch the appliance off using the Stop ▽ button.



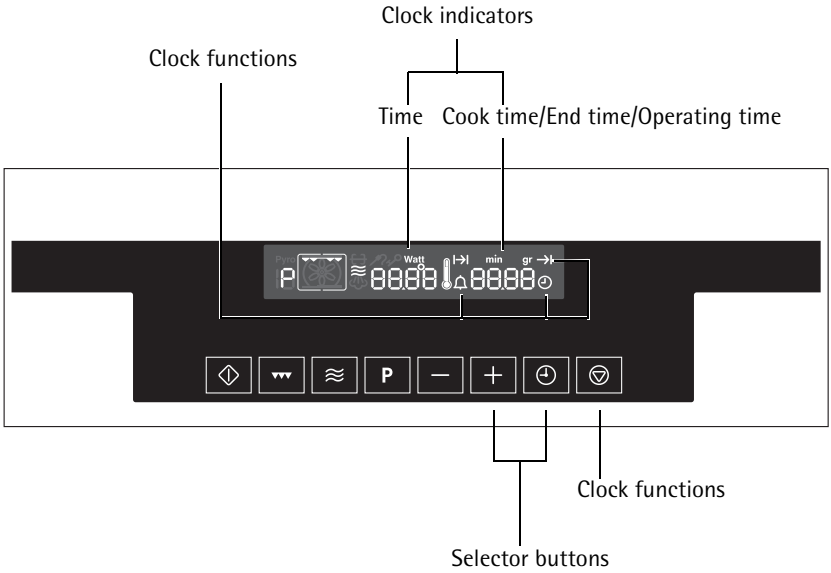
To save another setting, press the Baking and Roasting Programmes P button again for approx. 2 seconds. The previously saved setting is replaced by the new one.

Starting the Memory function

1. If required, switch off the appliance using the Stop ▽ button.
2. Using the Baking and Roasting Programmes P button, call up the saved setting.
3. Press the Start ◇ button.



Clock Functions



Countdown ⏰
To set a Countdown. When it has counted down, an audible signal sounds.
This function has no effect on the operation of the microwave and the oven.

Microwave cook time ⏲ **min**
To set how long the microwave is to operate.

Cook time ⏲
To set how long the oven is to be in use.

End time →|
To set when the oven is to switch off again.

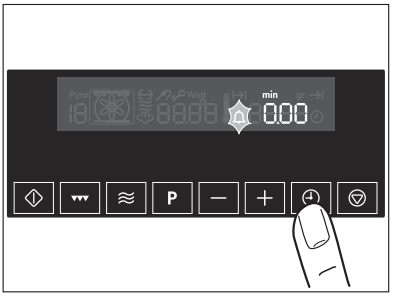
Time 🕒
To set, change or check the time
(see also section “Before Using for the First Time”).

General instructions

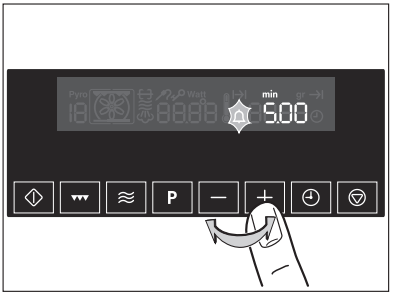
- After a clock function has been selected, the corresponding symbol flashes for approx. 5 seconds. During this time, the desired times can be set or modified using the [+] or [−] button.
- When the desired time has been set, the symbol continues to flash for approx. 5 seconds. After this the symbol lights up. The set Countdown [🔔] begins to count down.
- The time set for Cook time [⊢|] and End time [→|] begins to count down after the selected function starts.

Countdown ⏰

1. Press the Clock Functions ⏲ button repeatedly until the symbol for Countdown ⏰ flashes.

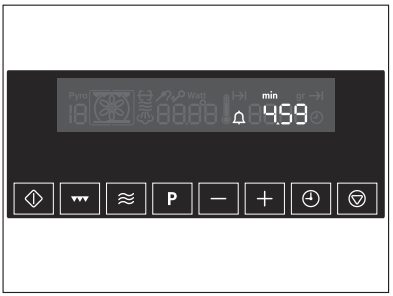


2. Set the desired Countdown time using the + or − button (max. 99.00 minutes).



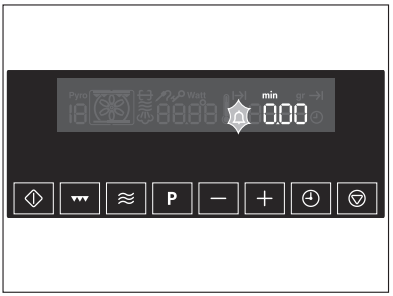
After about 5 seconds the display shows the time remaining.

The symbol for Countdown ⏰ illuminates.



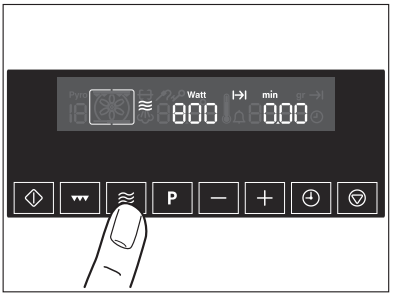
When the time set has elapsed, an audible signal sounds for 2 minutes. "0.00" illuminates and the symbol for Countdown ⏰ flashes.

To turn off the audible signal: Press any button.

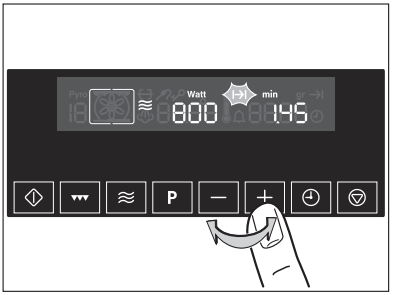


Microwave cook time ⊢ mins.

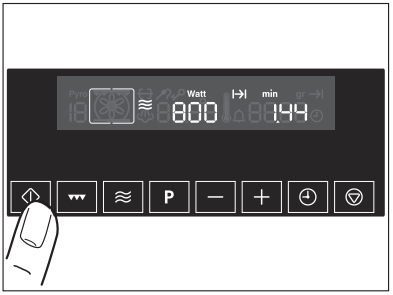
1. Select microwave function and by repeatedly pressing the Microwave ≋ button set the power.



2. Using the + or − button, set the desired cooking time. The symbol for Cook time ⊢ flashes.

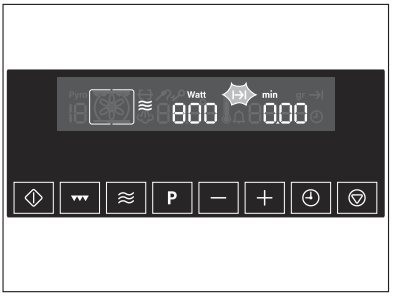


3. When the Start ◇ button is pressed, the time set begins to count down. The symbol for Cook time ⊢ illuminates.



By repeatedly pressing the Clock Functions ◴ button the current time can be displayed.
While the time counts down, using the ◴ and + buttons the cook time can be increased or − reduced.

When the time has elapsed, an audible signal sounds for 2 minutes. The microwave switches itself off.

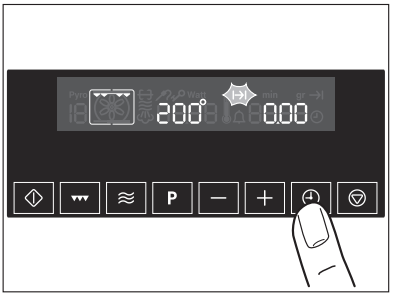


"0.00" is displayed and the symbol for Cook time ⊢ flashes.

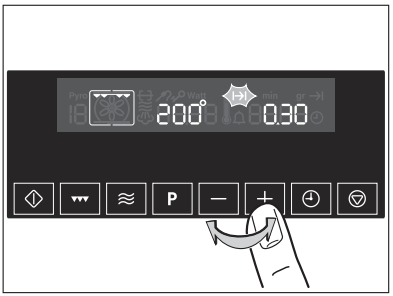
To turn off the audible signal:
Press any button.

Cook time ⊢

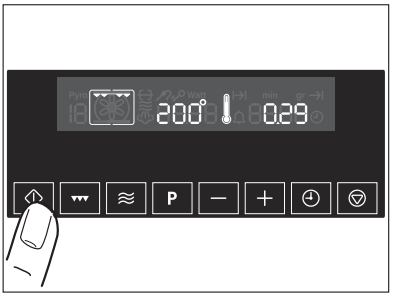
1. Select oven function and using + or − button select temperature.
2. Press the Clock Functions ◴ button repeatedly until the symbol for Cook time ⊢ flashes.



3. Using the + or − button, set the desired cooking time.



4. When the Start ◈ button is pressed, the time set begins to count down. The symbol for Cook time ⊢ illuminates.

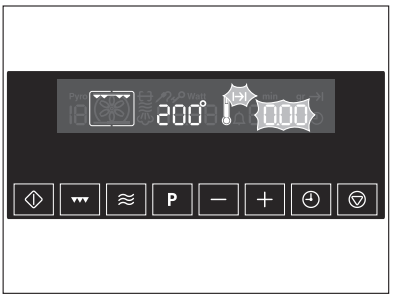


By repeatedly pressing the Clock Functions ◴ button, the current time can be displayed.

When the time has elapsed, an audible signal sounds for 2 minutes. The oven switches itself off.

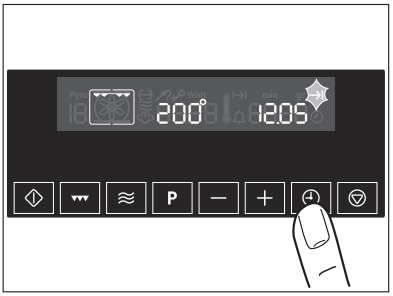
"0.00" is displayed and the symbol for Cook time ⊢ flashes.

To turn off the audible signal: Press any button.

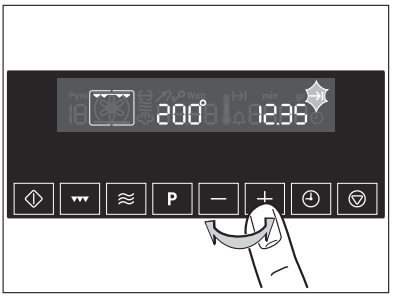


End time ⇥

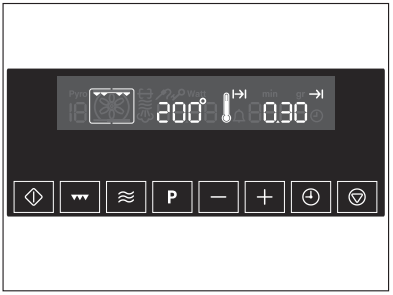
1. Select oven function and using + or − button, select temperature.
2. Press the Clock Functions ◴ button repeatedly until the symbol for End time ⇥ flashes.



3. Using the + or − button, set the desired switch-off time.

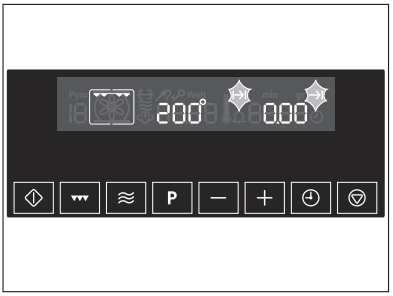


The symbols for End time ⇥ and Cook time ⇤ illuminate.
The oven automatically switches itself on.



ℹ By repeatedly pressing the Clock Functions ◴ button, the current time can be displayed.

When the time has elapsed, an audible signal sounds for 2 minutes. The oven switches itself off.



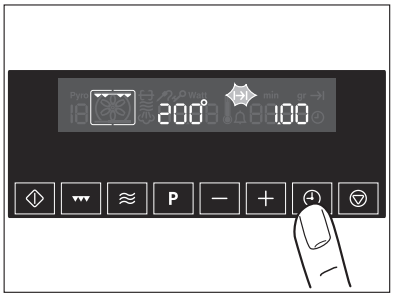
"0.00" is displayed and the symbols for End time ⇥ and Cook time ⇤ flash.

To turn off the audible signal:
Press any button.

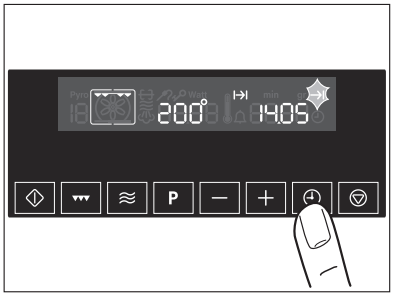
Cook time ⊢ and End time ⊣ combined

Cook time ⊢ and End time ⊣ can be used simultaneously, if the oven is to be switched on and off automatically **at a later time**.

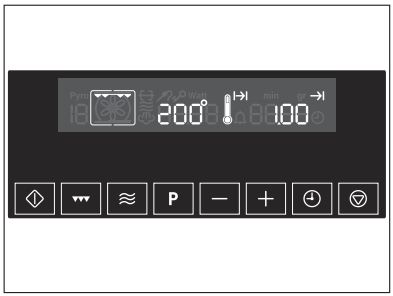
1. Select oven function and temperature.
2. Using the Cook time ⊢ function, set the time that the dish needs to cook,
   e.g. 1 hour



3. Using the End time ⊣ function, set the time at which the dish is to be ready,
   e. g. 14:05.



The symbols for Cook time ⊢ and End time ⊣ illuminate.
The oven switches itself on automatically at the time calculated,
e. g. 13:05.
When the set cooking time has elapsed, an audible signal sounds for 2 minutes and the oven switches itself off,
e. g. 14:05.



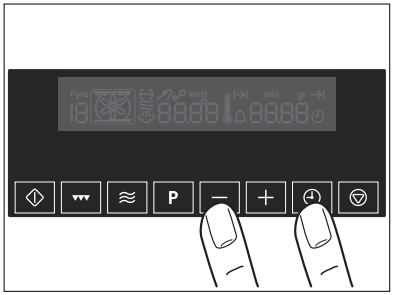
Other Functions

Switching off the display

You can save energy by switching off the display.

Switching off the display

1. If required, **switch off** the appliance using the Stop button. No residual heat should be displayed.
2. Press the Clock Functions button and the – button at the same time until the display goes out.



As soon as the appliance is switched on again, the display comes on automatically.
When the appliance is next switched off, the display goes out again.
To display the time permanently again, you must switch the clock on again.

Switching on the display

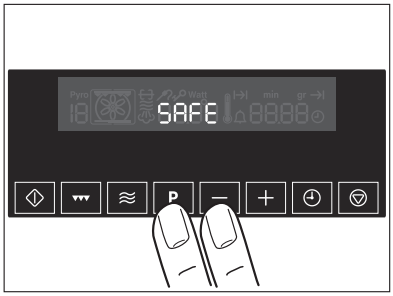
1. If required, **switch off** the appliance using the Stop button.
2. Press the Clock Functions button and the – button at the same time until the display comes on again.

Child safety device

As soon as the child safety device is engaged, the appliance can no longer be switched on.

Activating the child safety device

1. If necessary, **switch on** the appliance using the Stop button. **No oven function must be selected.**
2. Press and hold the Baking/Roasting Programme button P and the – button at the same time, until **SAFE** appears in the display.
   The child safety device is now activated.



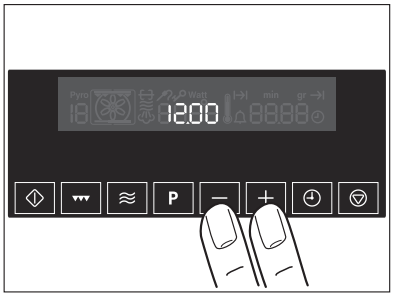
Deactivating the child safety device

1. If necessary, switch on the appliance using the Stop button.
2. Press and hold the Baking/Roasting Programme button P and the − button at the same time, until **SAFE** disappears from the display.
   The child safety device is now deactivated and the appliance is again ready for use.

Button Beep

Switching off button beep

1. If necessary, **switch off** the appliance using the Stop button.
2. Press and hold + und − buttons at the same time until a signal sounds (approx. 2 seconds).
   The button beep is now switched off.



Switching on button beep

Press and hold + und − buttons at the same time until a signal sounds (approx. 2 seconds).
The button beep is switched on again.

The oven's safety cut-out function

The oven automatically switches itself off if it is not switched off after a certain period of time or if the temperature is not adjusted.
The last temperature to have been set flashes in the temperature display and a signal sounds.

The oven switches itself off at a temperature of:

30	- 120 °C	after	12,5 hours
120	- 200 °C	after	8,5 hours
200	- 250 °C	after	5,5 hours

Operating the oven following the safety cut-out

Switch the oven off completely.
Switch on again and the oven can be operated as normal.

Usage, Tables and Tips

Microwave

Information about operation

General

- After switching off the appliance let the food stand for a few minutes (see Microwave Tables: Standing Time).
- Remove aluminium foil packaging, metal containers, etc. before preparing the food.

Cooking

– If possible, cook food covered with microwave safe material. Only cook food uncovered, if a crust is to be retained.
– Chilled or frozen foods require a longer cooking time.
– Dishes containing sauce should be stirred from time to time.
– Cook vegetables that have a firm structure, such as carrots, peas or cauliflower, in water.
– Turn larger pieces about halfway through the cooking time.
– Cut vegetables in to similarly sized pieces, if possible.
– Use flat, wide dishes.

Defrosting meat, poultry, fish

– Place the frozen, unwrapped food on a small upturned plate with a container underneath or on a defrosting rack or plastic sieve so that the defrosting liquid can run off.
– Turn the food after half of the defrosting time. If possible, divide, remove pieces that have started to defrost.

Defrosting butter, portions of gateau, quark

– Do not defrost completely in the appliance but leave to defrost at room temperature. This gives a more even result. Remove any metal or aluminium packaging or parts before defrosting completely.

Defrosting fruit, vegetables

– Do not completely defrost fruit and vegetables, which are to be further prepared while still raw, in the appliance, but at room temperature.
– Fruit and vegetables that are to be cooked, can be cooked directly using a high microwave power, without being defrosted.

Ready Meals

– Ready meals in metal packaging or plastic trays with metal covers may only be defrosted or heated in the microwave if these are expressively designated as suitable for defrosting in the microwave.
– You must follow the manufacturer's instructions printed on the packaging (e.g. remove metal cover and pierce plastic film).

Suitable cookware and material

Cookware/Material	Microwave ≋			**Oven** Single Economy Grill
	Defrost	**Heating**	**Cooking**	
Ovenproof glass and porcelain (with no metal components, e. g. Pyrex, heatproof glass)	**X**	**X**	**X**	**X**
Non-ovenproof glass and porcelain [1]	**X**	--	--	--
Glass and glass ceramic made of ovenproof/frostproof material (e. g. Arcoflam)	**X**	**X**	**X**	**X**
Ceramic [2], stoneware [2]	**X**	**X**	**X**	--
Heat-resistant plastic to 200 °C [3]	**X**	**X**	**X**	--
Cardboard, paper	**X**	--	--	--
Clingfilm	**X**	--	--	--
Roasting film with microwave-safe closure [3]	**X**	**X**	**X**	--
Roasting dishes made of metal, e. g. enamel, cast iron	--	--	--	**X**
Baking tins, black lacquer or silicon-coated [3]	--	--	--	**X**
Grill shelf, baking tray	--	--	--	**X**
Browning dishes, e. g. Crostino or Crunch plate	--	**X**	**X**	--
Ready meals in packaging [3]	**X**	**X**	**X**	**X**

1) with no silver, gold, platinum or metal plating/decorations
2) with no quarz or metal parts, no metallic glaze
3) Please observe the maximumtemperatures quoted by the manufacturer.

X Suitable-- Not suitable

To be taken into consideration...

- Foods have different shapes and compositions. They are prepared in different amounts. Therefore the necessary times and powers for defrosting, heating and cooking are all different. As a rough guide: **Double the amount = almost double the time**
- When heating with the microwave the heat is produced in the food itself. For this reason all places cannot be heated at the same time. The heated dishes should therefore be stirred or turned, above all in the case of larger amounts of food.
- In the tables **standing time** is given. Let the food stand, in the appliance or outside it, so that the heat is distributed more evenly.
- You get better results in cooking rice in flat, wide containers.

Microwave Cooking Table

Defrosting

Dish	Microwave ≋				
	Size (g)	Power (Watts)	Cooking time (Mins.)	Standing time (Mins.)	Notes
Meat					
Meat generally	500	200	10-12	10-15	Turn halfway through cooking time
Steaks	200	200	3-5	5-10	Turn halfway through cooking time, remove defrosted parts
Mixed minced meat	500	200	10-15	10-15	
Goulash	500	200	10-15	10-15	
Poultry					
Chicken	1000	200	25-30	10-20	Turn halfway through cooking time, cover defrosted parts with aluminium foil
Chicken breasts	100-200	200	3-5	10-15	
Chicken thighs	100-200	200	3-5	10-15	
Duck	2000	200	45-60	20-30	
Fish					
Fish generally	500	100	10-15	15-20	Turn halfway through cooking time
Fish fillet	500	100	10-12	15-20	
Sausage					
Sliced sausage	100	100	2-4	20-40	Turn halfway through cooking time
Dairy products					
Quark	250	100	10-15	25-30	Remove aluminium parts, turn halfway through cooking time
Butter	250	100	3-5	15-20	
Cheese	250	100	3-5	30-60	
Cream	200	100	7-12	20-30	Remove aluminium top, stir halfway through cooking time

Dish	Microwave ≋				
	Size (g)	Power (Watts)	Cooking time (Mins.)	Standing time (Mins.)	Notes
Cakes/Biscuits					
Yeast dough	1 item	100	2-3	15-20	Turn plate halfway through cooking time
Cheesecake	1 item	100	2-4	15-20	
Cake (Cream gateau)	1 item	100	1-2	15-20	
Dry cake (e.g. stirred cake)	1 item	100	2-4	15-20	Turn plate halfway through cooking time
Fruit flan	1 item	100	1-2	15-20	
Bread	1 kg	100	15-20	10-15	Turn halfway through cooking time
Bread in slices	0.5 kg	100	8-12	10-15	
Rolls	4 items	100	5-8	5-10	
Fruit					
Strawberries	300	100	8-12	10-15	Defrost covered, stir halfway through time
Plums, cherries, raspberries, blackcurrants, apricots	250	100	8-10	10-15	
Melting					
Chocolate / Chocolate coating	150	600	2-3	---	Stir halfway through time
Butter	100	200	2-4	---	
Heating					
Baby food in jars	200	300	2-3	---	Stir halfway through cooking time, test temperature
Baby milk (180 ml bottle)	200	1000	0:20-0:40	---	Put spoon in the bottle, stir, test temperature!
Ready meal	400-500	600	4-6	5	Remove any aluminium covers, turn halfway through cooking time
Frozen ready meal	400-500	400	14-20	5	

Dish	Microwave ≋				
	Size (g)	Power (Watts)	Cooking time (Mins.)	Standing time (Mins.)	Notes
Milk	1 cup approx. 200 ml	1000	1:15-1:45	---	Put spoon in the container
Water	1 cup approx. 200 ml	1000	1:30-2	---	
Sauce	200 ml	600	1-2	---	Stir halfway through cooking time
Soup	300 ml	600	2-4	---	

Cooking

Dish	Microwave ≋				
	Size (g)	Power (Watts)	Cooking time (Mins.)	Standing time (Mins.)	Notes
Fish generally	500	500	8-10	---	Cook covered, turn container several times during cooking
Fish fillet	500	500	6-8	---	
Vegetables, short cooking time, fresh [1)]	500	600	12-16	---	Add approx. 50 ml water, cook covered, stir halfway through cooking time
Vegetables, short cooking time, frozen [1)]	500	600	14-18	---	
Vegetables, long cooking time, fresh [1)]	500	600	14-20	---	
Vegetables, long cooking time, frozen [1)]	500	600	18-24	---	
Boiled potatoes	800 g + 600 ml	1000	5-7	300 W / 15-20	Cook covered, stir halfway through cooking time
Rice	300 g + 600 ml	1000	4-6	---	

1) Cook all vegetables covered.

The times given are guidelines only and depend upon the type and qualities of the foodstuffs.

Combi-Function Table

Oven Functions: Single Economy Grill + Microwave

Dish	Bakeware/ Roasting dishes	Oven function	Temp. in °C	Microwave Watt	Oven level	Time in mins.	Comments
2 Chicken halves 2 x 600 g	Ovenproof glassware on oven shelf	+	220	300	2	40	Turn over after 20 mins. 5 mins. standing time
Potatoes au gratin 1000 g			200	300	2	40	10 mins. standing time
Roast neck of pork 1100 g			200	300	1	70	Turn over x1 partway through 10 mins. standing time
Apple tarts (CH)	Crunch plate on bottom glass, preheat with pastry max. 5 mins. / 1000 W, turn 1x		220	400	---	25	Turn partway through

Dish	Bakeware/ Roasting dishes	Oven function	Temp. in °C	Microwave ≋ Watt	Oven level	Time in mins.	Comments
Frozen cheese-cake, 2 x 70 g	Crunch plate on bottom glass, preheat max. 4 mins. / 700 W turn 1 x	▭ + ≋	230	200	---	25	Turn partway through
Frozen toasted sandwich with ham and cheese, 2 x 100 g			230	200	---	20	Turn partway through, turn over after 15 mins.
Frozen ham-burger, 2 x 90 g			250	300	---	20	Turn partway through, turn over after 12 mins.
Frozen pizza Ø 26 cm 320 g			250	200	---	15	Turn partway through

The cooking times and temperatures given are guidelines only and depend upon the type and the qualities of the food.

Tips for the microwave

Result	Remedy
You cannot find details for the amount of food prepared.	Look for a similar food. Increase or shorten the length of the cooking time according to the following rule: **Double the amount = almost double the time Half the amount = half the time**
The food has got too dry.	Set shorter cooking time or select lower microwave power.
The food is still not defrosted, hot or cooked after the time has elapsed.	Set longer cooking time or select higher microwave power. Please note that taller dishes need longer.
After the cooking time has elapsed, the food is overheated at the edge but is not ready in the middle.	Next time select a lower power and a longer time. Stir liquids, e.g. soup, part way through.

Test dishes in accordance with IEC 60705

(Microwave power 1,000 Watts)
The quality and function of microwave appliances is tested by test institutes with special dishes.

Dish	Power (Watts)	Oven level	Cook time (Mins.)	Standing time (Mins.)	Comment
Egg custard (12.3.1)	300	Glass floor	30-40	120	Turn dish once halfway through cooking time
Sponge (12.3.2)	600	Glass floor	8-10	5	---
Cooking meat loaf (12.3.3)	500	Glass floor	20-22	5	Cover, turn dish once halfway through cooking time
Defrosting meat loaf (13.3.)	100	Glass floor	15-20	5	Turn halfway through cooking time, remove parts that are defrosted
Defrosting raspberries (B.2.1)	100	Glass floor	11-13	5	Cover

Single Economy Grill

Oven function: Single Economy Grill with maximum temperature setting

Important: Always grill with the oven door closed.

- When grilling, use the oven shelf and drip pan together.
- The grilling times are for guidance only.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	3	8-10 Min.	6-8 Min.
Pork fillet	2	10-12 Min.	6-10 Min.
Sausages	3	8-10 Min.	6-8 Min.
Filet steaks, veal steaks	3	6-7 Min.	5-6 Min.
Filet of beef, roast beef (approx. 1 kg)	2	10-12 Min.	10-12 Min.
Toast[1)]	3	4-6 Min.	3-5 Min.
Toast with topping	2	8-10 Min.	---

1) Use the grill pan without the drip tray.

Programmes

The appliance has 10 programmed functions which can be selected one after the other via the Baking and Roasting Programmes P button. For settings, see chapter Options: Microwave Programmes.

Programme	Function	Recipe		Weight			Time as per Pre-setting	Keep warm function "HH"
				Pre-setting	mins.	max.		
P1	Defrost 1)	Poultry		1,000 g	100 g	1,500 g	19 mins. 40 secs.	No
P2		Meat		800 g	100 g	1,500 g	17 mins. 36 secs.	No
P3		Fish		1,000 g	100 g	1,500 g	15 mins. 20 secs.	No
P4		Bread		500 g	100 g	1,500 g	6 mins.	No

Programme	Function	Recipe		Weight			Time as per Pre-setting	Keep warm function "HH"
				Pre-setting	mins.	max.		
P5	Boil [1]	Frozen vegetables (small) + 50 ml water		800 g	100 g	1,000 g	15 mins. 44 secs.	Yes
P6		Frozen vegetables (large) + 50 ml water		800 g	100 g	1,000 g	22 mins. 56 secs.	Yes
P7		Fresh vegetables (small) + 50 ml water		800 g	100 g	1,000 g	24 mins.	No
P8		Fresh vegetables (large) + 50 ml water		800 g	100 g	1,000 g	26 mins. 40 secs.	No
P9		Potatoes + 100 ml water		600 g	100 g	1,000 g	17 mins. 12 secs.	No
P10		Fish		1,000 g	100 g	1,000 g	21 mins. 40 secs.	Yes

[1] With the functions Defrost and Boil turn the food several times

Cleaning and care

Warning: For cleaning, the appliance must be switched off and cooled down.

Warning: For safety reasons, **do not** clean the appliance with steam jet or high-pressure cleaning equipment.

Important: Do not use any abrasive cleaners, sharp scrapers or abrasive items.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of washing-up liquid and warm water.
- With metal fronts use the cleaners that are commercially available.

Oven interior

Clean the appliance after each use. In this way, dirt is easier to clean off and is not allowed to burn on.

1. When the oven door is opened, the oven light switches itself on automatically.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.

Clean stubborn dirt with a special oven cleaner.

Important: if using an oven spray, please follow the manufacturer's instructions exactly.

Accessories

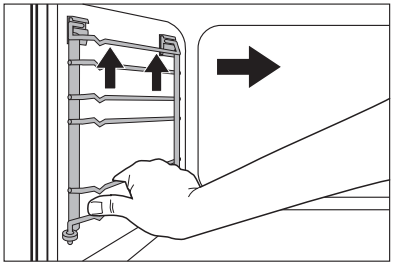
Wash all slide-in units (shelf unit, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Side rails

For cleaning of the sides of the oven, the left and right side rails can be removed from the oven.

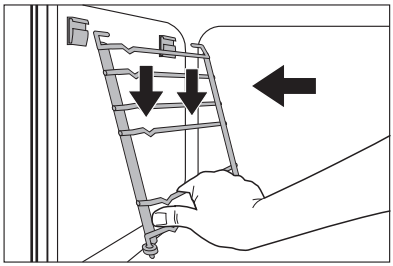
Taking out the side rails

To remove rails, take hold of them and then raise and lift them out of the mounts.



Replacing the side rails

To insert rails, re-insert them into the mounts and lower them.



Oven lighting

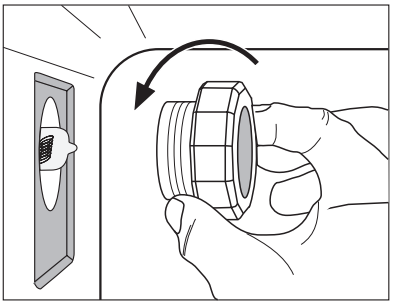
Warning: There is a danger of electric shock! Prior to changing the oven light bulb:

- Switch off the oven!
- Disconnect from the electricity supply.

Place a cloth on the oven floor to protect the oven light and glass cover.

Changing side oven light/
Cleaning glass cover

1. Remove the left shelf support rail.
2. Remove the glass cover by turning it anti-clockwise and then clean it.
3. If necessary:
   replace halogen oven light bulb with a 20 watt, 12 V, 300°C heat-resistant, halogen oven light bulb.



Always use a cloth to take hold of a hologen light to avoid burning on fatty deposits.

4. Refit the glass cover.
5. Insert the shelf support rail.

What to do if ...

Problem	Possible cause	Remedy
The oven is not heating up	The oven has not been switched on	Switch oven on
	The clock has not been set	Set the current time on the clock
	The required settings have not been set	Check the settings
	Oven safety cut-out has been triggered	See Oven Safety Cut-out
	The child safety device is activated.	Deactivate child safety device
	The house wiring fuse (in the fuse box) has tripped	Check fuse. If the fuses trip several times, please call a qualified electrician
The microwave is not working	The oven door is not properly closed	Close the oven door
	The door seals and door seal surfaces are dirty	Clean door seals and door seal surfaces
	The Start ◇ button was not touched	Press the Start ◇ button
The oven lighting is not operating	The oven light bulb is faulty	Replace oven light bulb
"**d**" lights up in the display and the oven does not heat up Fan not operating	Test mode is switched on	Switch off appliance Press and hold P and + buttons at the same time until acoustic signal sounds and "**d**" indicator goes out

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.

⚠ **Warning!** Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

ⓘ If the appliance has been wrongly operated, the visit from the service technician or dealer may not take place free of charge, even during the warranty period.

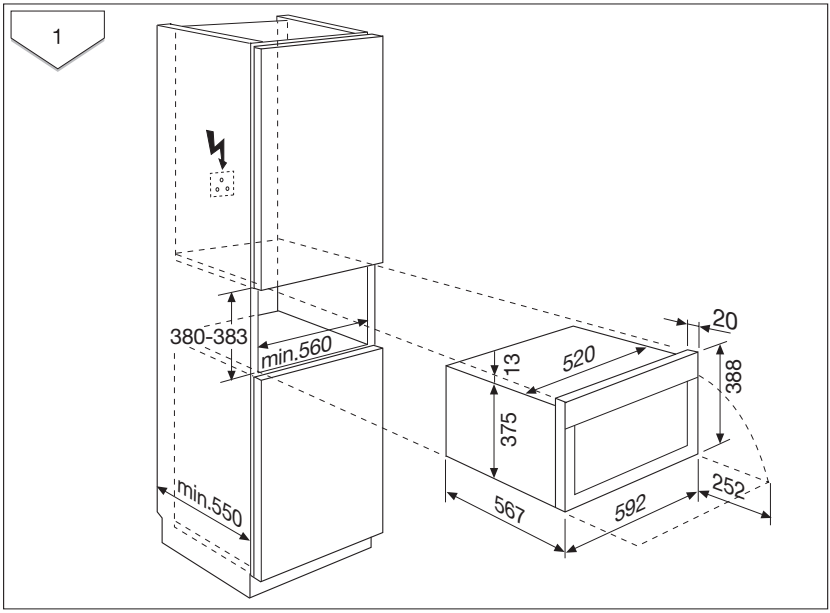
Advice on cookers with metal fronts:
Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

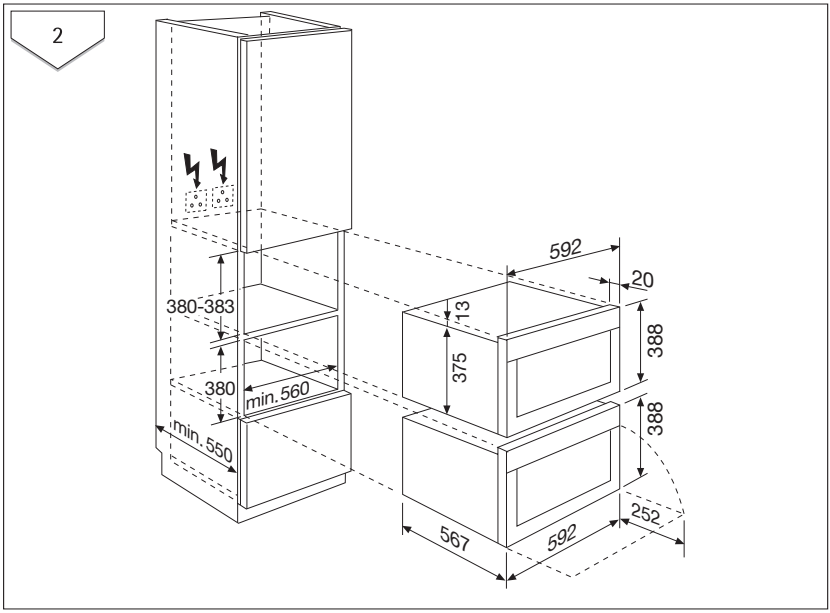
Installation Instructions

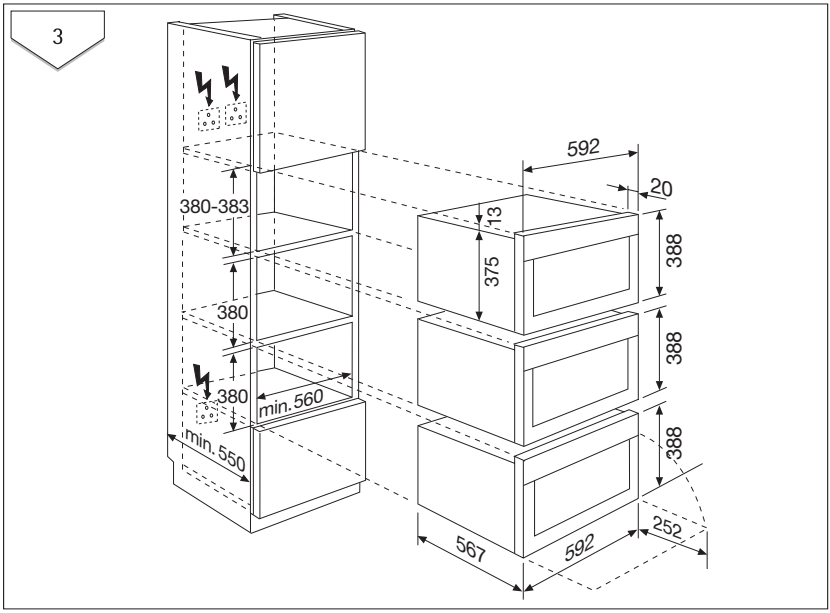
Attention: The new appliance may only be installed and connected by a **registered expert**.
Please comply with this. If you do not, any damage resulting is not covered by the warranty.

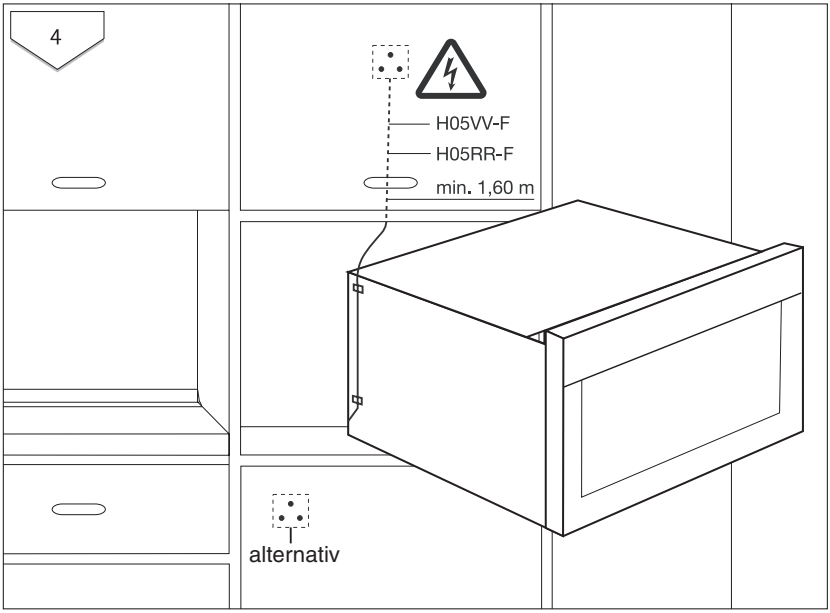
Safety information for the installer

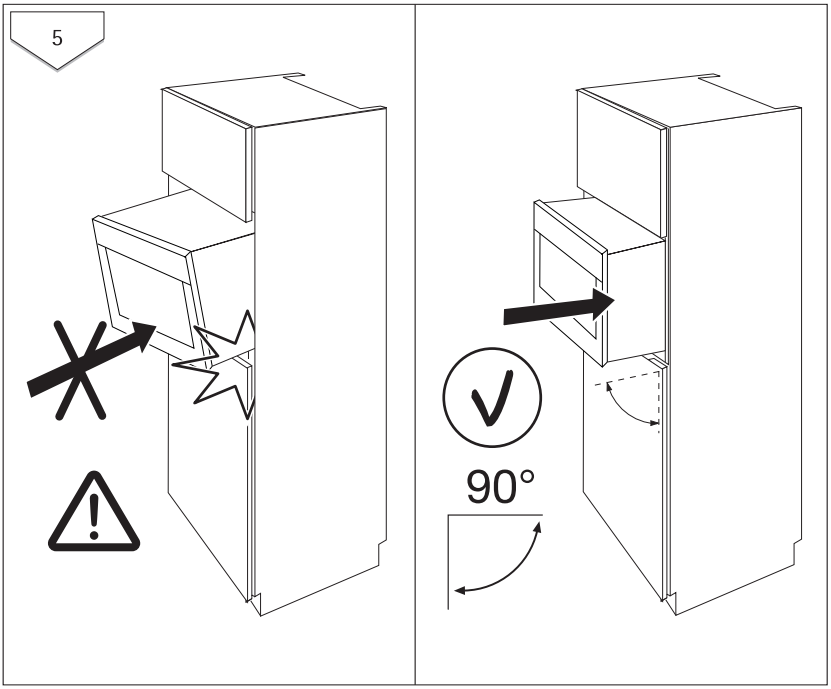
- The electrical installation is to be set up so that the appliance can be isolated from the mains with a minimum 3mm all-pole contact separation.
  Suitable separation devices include e.g. cut-outs, fuses (screw fuses are to be taken out of the holder), RCD's and contactors.
- The site must provide a connection to the electrical supply by means of a socket such that the socket is accessible and outside the coordination space.
- The built-in unit must meet the stability requirements of DIN 68930.
- Built-in ovens and built-in cooking surfaces are fitted with special connection systems. For safety reasons, they must only be combined with appliances from the same manufacturer.

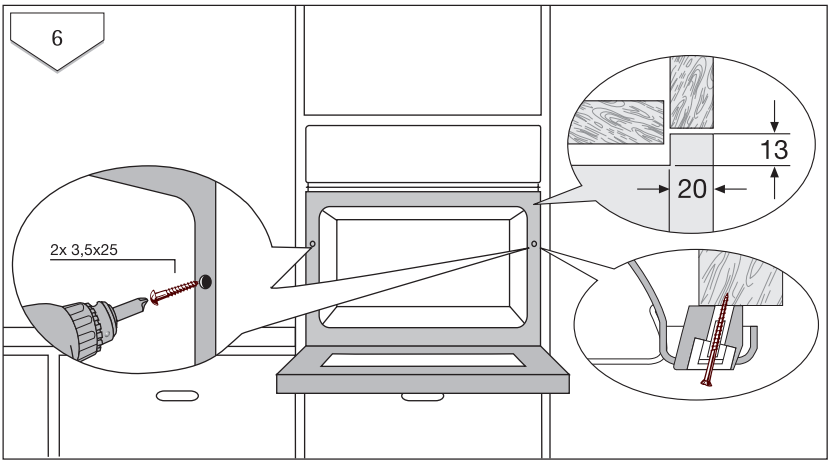

1
380-383
min.560
min.550
13
520
20
388
375
567
592
252


2
592
20
380-383
13
388
375
380
min.560
388
min.550
567
592
252


3
592
20
13
375
388
388
388
380-383
380
380
min. 560
min. 550
567
592
252


4
H05VV-F
H05RR-F
min. 1,60 m
alternativ


5
90°


6
2x 3,5x25
13
20

Service and Spare Parts

If the event of your appliance requiring service, or if you wish to purchase spare parts, please contact Service Force by telephoning:

0870 5 929 929

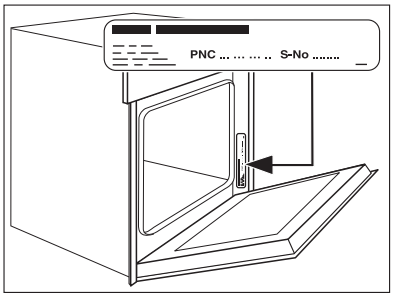
Your telephone call will be automatically routed to the Service Force Centre covering your post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at
www. serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading „What to do if...“

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.



Customer Care
For general enquiries concerning your AEG appliance, or for further information on AEG products please contact our Customer Care Department by letter or telephone at the address below or visit our website at **www.aeg.co.uk.**

Customer Care Department
AEG Domestic Appliances
55-77 High Street
Slough
Berkshire, SL1 1DZ
Tel: 08705 350350 (*)

For Customer Service in the Republic of Ireland please contact us at the address below:
AEG/ Electrolux Group (Ire) Ltd
Long Mile Road/ Dublin 12
Republic of Ireland
Tel: +353 (0) 1 4090754
Email: service.eid@electrolux.ie

(*) Calls may be recorded for training purposes

From the Electrolux Group. The world´s No.1 choice.

The Electrolux Group is the world´s largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

AEG Hausgeräte GmbH
Postfach 1036
D-90327 Nürnberg

http://www.aeg.hausgeraete.de

© Copyright by AEG

315 7013 13-A-070205-02 Subject to change without notice